In addition, FDA is amending the section heading of § 173.315 by removing the word “lye.” This action is being taken to broaden § 173.315 to cover the new application for steam/scald vacuum peeling in addition to lye peeling. This action is simply a technical change because the current limitations continue to be stated in paragraphs (a)(2) and newly redesignated (a)(4).

In continuation of FDA’s efforts to implement the President’s March 4, 1995 “Reinventing Government” initiative, FDA is also removing as redundant § 172.824(b)(3), because this paragraph is an unnecessary cross-reference to the regulation of the additive under § 173.315. This action is also a technical change because the approved uses of the subject additive are not changed by virtue of the deletion.

FDA has evaluated data in the petition and other relevant material. As part of its review, FDA evaluated data on the use of the additive in peeling tomatoes using steam or scalding water instead of lye, including analytical evidence that no residues of the additive were detected in five production samples of tomato paste prepared from tomatoes treated with the additive prior to peeling, but with no subsequent potable water rinse. Based on this information, as well as certain toxicological data, the agency concludes that the additive will have the intended technical effect and is safe under the proposed conditions of use. Therefore, the agency is amending the food additive regulations to provide for the requested use.

In accordance with § 171.1(h) (21 CFR 171.1(h)), the petition and the documents that FDA considered and relied upon in reaching its decision to approve the petition are available for inspection at the Center for Food Safety and Applied Nutrition by appointment with the information contact person listed above. As provided in § 171.1(h), the agency will delete from the documents any materials that are not available for public disclosure before making the documents available for inspection.

The agency has carefully considered the potential environmental effects of this action. FDA has concluded that the action will not have a significant impact on the human environment, and that an environmental impact statement is not required. The agency’s finding of no significant impact and the evidence supporting that finding, contained in an environmental assessment, may be seen in the Dockets Management Branch (address above) between 9 a.m. and 4
p.m., Monday through Friday. No comments were received during the 30-
day comment period specified in the filing notice for comments on the
environmental assessment submitted with the petition.

Any person who will be adversely affected by this regulation may at any
time on or before March 16, 1998, file with the Dockets Management Branch
(address above) written objections thereto. Each objection shall be
separately numbered, and each numbered objection shall specify with
particularity the provisions of the regulation to which objection is made
and the grounds for the objection. Each numbered objection on which a hearing
is requested shall specifically so state. Failure to request a hearing for any
particular objection shall constitute a waiver of the right to a hearing on that
objection. Each numbered objection for which a hearing is requested shall include a detailed description and analysis of the specific factual
information intended to be presented in support of the objection in the event
that a hearing is held. Failure to include such a description and analysis for any
particular objection shall constitute a waiver of the right to a hearing on the
objection. Three copies of all documents shall be submitted and shall be
identified with the docket number found in brackets in the heading of this
document. Any objections received in response to the regulation may be seen
in the Dockets Management Branch between 9 a.m. and 4 p.m., Monday
through Friday.

List of Subjects
21 CFR Part 172
Food additives, Reporting and recordkeeping requirements.

21 CFR Part 173
Food additives. Therefore, under the Federal Food, Drug, and Cosmetic Act and under
authority delegated to the Commissioner of Food and Drugs and redelegated to the
Director, Center for Food Safety and Applied Nutrition, 21 CFR parts 172
and 173 are amended as follows:

PART 172—FOOD ADDITIVES

(A) Food Additives Permitted in Foods for Human Consumption

1. The authority citation for 21 CFR part 172 continues to read as follows:

2. Section 172.824 is amended by removing paragraph (b)(3).

3. The authority citation for 21 CFR part 173 continues to read as follows:

4. Section 173.315 is amended by revising the section heading by
removing from the introductory text the word “lye;” by amending the table in paragraph (a)(2) by revising the entries for “Polyacrylamide,” “Potassium bromide,” and “Sodium hypochlorite;” and the entry for Sodium mono- and di-
methyl naphthalene sulfonates * * *” is amended by removing the hyphen in “di-methyl” under the “Substances” column; by redesignating paragraph (a)(3) as paragraph (a)(4) and by adding a
new paragraph (a)(3); by amending the first sentence of newly redesignated paragraph (a)(4) by removing “(a)(3)’’ and adding in its place “(a)(4);” and by revising paragraph (c) to read as follows:

§ 173.315 Chemicals used in washing or to assist in the peeling of fruits and
vegetables.

(a) * * * * *

(2) * * *

(b) * * *

(c) The use of the chemicals listed under paragraphs (a)(1), (a)(2), and (a)(4) is followed by rinsing with potable
water to remove, to the extent possible, residues of the chemicals.

DEPARTMENT OF TRANSPORTATION

Coast Guard

33 CFR Part 155

[USCG 98–3417]

RIN 2115–AF60

Salvage and Firefighting Equipment;
Vessel Response Plans

AGENCY: Coast Guard, DOT.

ACTION: Final rule; partial suspension of regulation.


L. Robert Lake,
Director, Office of Policy, Planning and
Strategic Initiatives, Center for Food Safety
and Applied Nutrition.
[FR Doc. 98–3497 Filed 2–11–98; 8:45 am]
BILLING CODE 4160–01–F

<table>
<thead>
<tr>
<th>Substances</th>
<th>Limitations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Polyacrylamide</td>
<td>Not to exceed 10 parts per million in wash water. Contains not more than 0.2 percent acrylamide monomer. May be used in the washing of fruits and vegetables.</td>
</tr>
<tr>
<td>Potassium bromide</td>
<td>May be used in the washing or to assist in the lye peeling of fruits and vegetables.</td>
</tr>
<tr>
<td>Sodium hypochlorite</td>
<td>May be used in the washing or to assist in the lye peeling of fruits and vegetables.</td>
</tr>
</tbody>
</table>

(3) Sodium mono- and dimethyl
naphthalene sulfonates (mol. wt. 245–260) may be used in the steam/scald vacuum peeling of tomatoes at a level not to exceed 0.2 percent in the condensate or scald water.

(4) Sodium hypochlorite, Sodium
monoo-, and dimethyl naphthalene sulfonates (mol. wt. 245–260) may be used in the steam/scald vacuum peeling of tomatoes at a level not to exceed 0.2 percent in the condensate or scald water.